



GOLD MENU



\$35 Per Person

Price is subject to change. Quote is Valid for 60 Days

APPETIZERS

A Sampling of All Served Family Style

GATOR BITES

Lightly fried, a Florida favorite

TRUFFLE FRIES

Seasoned Fresh-Cut Fries tossed with white Truffle Oil, fresh Herbs, and Parmesan Cheese

AHI TUNA*

Sashimi grade Ahi, seared rare and served with Wasabi and pickled Ginger

SHRIMP COCKTAIL

Jumbo Shrimp Cocktail served with cocktail sauce and lemons

SALAD

Select One for the Group

House Salad With Balsamic Dressing

House Salad With Ranch

ENTRÉES

THE WRANGLER SIRLOIN*

Our 6oz Top Sirloin, seasoned and seared to perfection on a 900 degree grill
+ Served with Baked Potato, Butter & Sour Cream +

CAPTAIN TOM'S PLATTER

Fried Tilapia and fried golden brown Shrimp
+ Served with Hand Cut French Fries +

HERB ENCRUSTED PRIME RIB*

An 8 oz cut of our juicy, herb roasted prime rib cooked Medium Rare.
+ Served with Baked Potato, Butter & Sour Cream +

BALSAMIC HERB INFUSED CHICKEN

Chicken Breasts marinated with fresh Herbs and Lemon, then grilled and finished with Fire-Roasted Tomatoes and a house-made aged Balsamic Glaze
+ Served with Fresh Seasonal Vegetables +

SHRIMP IMPERIAL

Jumbo Shrimp on a skewer, grilled in our house made imperial sauce
+ Served Over Jasmine Rice +

*All of our beef and fish items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.